

Dubai Central Laboratory - Training Services

Section: Food & Environment Laboratory

#	Food Chemical Analysis Training Programs	Duration / Days
1	Good Laboratory Practices in Food Chemical Analysis Laboratories	3
2	Keys of Chemical Laboratories Safety	2
3	Modern Food Samples Preparations Techniques	4
4	Instrumental Analysis in Food Chemical Laboratories	3
5	Fundamentals of Liquid Chromatography (HPLC, UPLC)	5
6	Fundamentals of Liquid Chromatography Mass Spectroscopy LCMSMS and its applications in food analysis.	5
7	Gas Chromatography - Mass spectrometry GCMS Instrumentation and Troubleshooting	5
8	Gas Chromatography operation, troubleshooting and user maintenance.	5
9	Identification of plastic food packing materials using FTIR spectroscopy.	3
10	Atomic absorption and Emission spectroscopy OES fundamentals instrumentation and applications of AA and ICP in food chemical analysis	3
11	Principals and application of ICP-MS in analysis of heavy metals and in food	5
12	New approaches of using FTIR, FTNIR spectroscopy in food analysis	3
13	Using of FTIR and Raman Spectroscopic analysis in Identification of unknown material in food and food contact items	2
14	Determination of volatiles and semi volatile organic compounds in food by using SHS-GC	5
15	Edible Oil chemistry and analysis, applications of using Gas Chromatography in determination of FAME.	5
16	Frying oil safety and quality, methods of analysis.	2
17	Method Validation for food chemical analysis and Analytical method performance.	2
18	Analytical Chemistry Uncertainty Measurements and applications in food chemistry testing.	3
19	Food shelf life chemical analyzing, modeling and testing.	3
20	Food packaging materials method of analysis.	5
21	Food Sensory testing and modeling.	3
22	Determination of Radionuclide's in food and water by using Gamma Spectrometry.	2
23	Ion Chromatography operation and troubleshooting and its applications in food and water analysis.	5
24	Quality Control of Pesticide Residues & Food Contaminants.	3

25	Chemistry of Pesticides Residues.	3
26	Organochlorine & Organophosphorus Residues Analysis in Non-Fatty Food by using GC-ECD, GC-NPD, GCMS.	5
27	Determination Multi pesticide residue in Fruits & Vegetables using (QuEChERS Method) by GC-ECD.	5
28	Organochlorine Pesticide Residues & PCB's Analysis in Fatty Food.	5
29	Organochlorine Pesticide Residues & PCB's Analysis in Milk using (QuEChERS Method) by LC-MSMS.	9
30	N-methyl Carbamate Residues Analysis in Fruits & Vegetables (QuEChERS Method) by LC-MSMS.	5
31	Determination 3-MCPD Analysis in Soya Souse	3
32	Determination Benzo (a) Pyrene Analysis in Olive Oil.	3
33	Determination of Aflatoxins M1 in Milk by using HPLC	3
34	Determination of Ochratoxin A in Foods by using HPLC	3
35	Determination of Aflatoxins (B1,B2,G1&G2) in foods by HPLC.	5
36	Determination of Glucose, Fructose & Sucrose in Honey by HPLC Method.	2
37	Determination of reducing Sugars (Glucose, Fructose, ets) Titrimetric method.	2
38	Determination Non Reducing Sugars (Sucrose) Titrimetric method in Food such as honey, fruits and milk.	2
39	Determination of Chloramphenicol by LC-MSMS Method in Milk	3
40	Determination of Chloramphenicol in Honey & Royal Jelly by LC-MSMS Method.	3
41	Determination of Vitamin C in Soft Drinks by HPLC Method.	2
42	Modern Food Testing laboratory management.	5
43	Determination of Preservatives, Artificial sweeteners & Caffeine in food by HPLC Method.	5
44	Determination of synthetic Colours in food by HPLC Method.	3
45	Determination of Sudan Dyes by HPLC Method.	3
46	Determination of Mycotoxins in foods by UHPLC-MS/MS technique.	5
47	Quality Control in Food Microbiology Laboratories.	2
48	Food Hygiene (for Food Handlers).	3
#	Food Microbiology Analysis Training Programs	Duration / Days
49	Good Laboratory Practices in Food Microbiology Analysis Laboratories.	1
50	Rapid Impedance technique analysis in food items.	3
51	Determination of Cronodacter Sakazakii in infant formula.	2



52	Enumeration or/and Detection of Different kinds of Bacteria in Different food items: Aerobic Colony Count (ACC).	2
53	Enumeration or/and Detection of Different kinds of Bacteria in Different food items: Coliforms And E.coli.	2
54	Enumeration or/and Detection of Different kinds of Bacteria in Different food items: Yeast and Moulds.	2
55	Enumeration or/and Detection of Different kinds of Bacteria in Different food items: Staphylococcus Aureus.	2
56	Enumeration or/and Detection of Different kinds of Bacteria in Different food items: Bacillus cereus.	2
57	Enumeration or/and Detection of Different kinds of Bacteria in Different food items: Salmonella spp.	2
58	Enumeration or/and Detection of Different kinds of Bacteria in Different food items: Clostridium perfringens.	2
59	Enumeration or/and Detection of Different kinds of Bacteria in Different food items: Listeria spp.	2
60	Enumeration or/and Detection of Different kinds of Bacteria in Different food items: E.coli O157.	2
61	Enumeration or/and Detection of Different kinds of Bacteria in Different food items: Campyobacter Jejuni/coli.	2
62	Detection of Salmonella spp. In Animal Feed.	2
63	Detection of Pathogenic Bacteria Using BAX Detection System.	2
64	Detection of Pathogenic Bacteria Using VIDAS System.	2
65	Detection of Pork Contaminants in Food Samples Using ELISA Technique	1
66	Detection of Pork Contaminants in Food Samples Using Real Time-PCR Technique	2
#	Environment Analysis Training Programs	Duration / Days
67	Determination of pH ,Conductivity, TDS, TSS, COD, BOD, Oil /Grease, Total Hardness, Chloride in water and waste water	5
68	Heavy metals in water / wastewater by using ICP-OES.	3
69	Heavy metals in water / wastewater by using AAS.	3
70	Ion Chromatography operation and troubleshooting and its applications in water analysis.	5
71	Water analysis for Total coliforms E.coli, Pseudomonas aeruginosa, Faecal Streptococci and Aerobic Colony Count.	1
72	Detection and Enumeration of Legionella species in water	1
73	Enumeration of Legionella spp. & Legionella pneumophila in water and wastewater by (RT-PCR)	1
#	Sample Management Training Programs	Duration / Days
74	Sample Receiving Procedures & Policies.	5
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